

Heller's
Hair Goods and
Beauty Shops
Phone for Appointment
809 7th St. 1771 Col. Road
M. 9625 Col. 10153
"Meet Me at Heller's"

BERMUDA—CUBA
MEDITERRANEAN CRUISES
WEST INDIES CRUISES
CARIBBEAN CRUISES
CALIFORNIA AND HONOLULU
Via PANAMA CANAL
Europe, Orient, South America
Steamship Tickets—All Lines
OBERT'S
Steamship and Tourist Agency,
No. 1 Woodward Building
Phone Main 1000

DORAN'S
Famous
Chocolate
FUDGE
60c Lb.
Sold only at Doran's Chocolate Shop,
39 H St. N.W.
(Opp. Gov't Printing Office).

BABY CLOTHES

Woolen booties, little sacques, flannel petticoats and shirts, sheer frocks and piquant bonnets—all are safely washed in the silky suds of Colgate & Co.'s new wash-bowl flake.

FAB

Fab is different from the ordinary soap flake because it dissolves completely. Bits of soap must be rubbed out of fine garments and it is this frequent rubbing which wears out baby clothes.

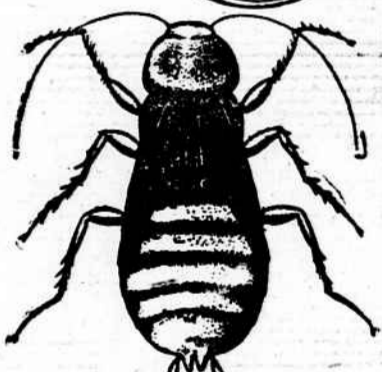
But Fab is thin, and soluble even in hard or cold water. Fab contains just the right combination of oils—coconut oil and others. This perfect formula is the result of over five years of Colgate study—plus the Colgate soap-making experience of one hundred and fifteen years.

COLGATE & CO. Est. 1806 NEW YORK



SAFELY WASHES FINE FABRICS

Special Introductory Outfit:
Flyosan and Sprayer \$1



COCKROACH



BEDBUG

Why board Bugs?

Flyosan permanently ejects these Non-Paying Boarders

DON'T YOU HATE to switch on the light in the kitchen and see unwholesome cockroaches streaking to cover across the drain board? Of course you do! Nobody likes bugs.

Worse yet are the kind you can't see—the kind the hired girl left behind her in her untidy room. Ugh! What are worse than bedbugs?

Bugs may have a place in the scheme of things, but it is not in the house. Flyosan makes it easy to rid your home of these repugnant insects.

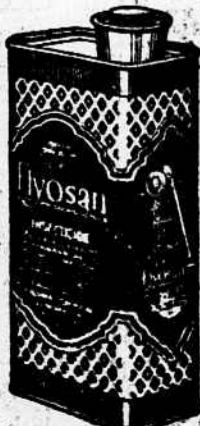
You do not have to wait until after dark, either. Flyosan brings bugs out of hiding—then kills them. Merely spray harmless Flyosan into the cracks and crevices the insects inhabit. In a moment they will come out for air. Another shot

directly at them and they turn over and die.

Flyosan kills all sorts of bugs and insects alike. It is effective against flies, cockroaches, bedbugs, ants, mosquitoes, moths, fleas, lice, gnats, spiders, etc. It is easy to use. It is clean to use. It is harmless to everything except bugs, but sure death to them.

Flyosan is on sale at grocery, drug and hardware stores. Get a trial package today.

Our special introductory package containing a pint of Flyosan and sprayer sells for \$1. This is all you need to start a war to the death on all kinds of insect pests.



PRICES:
Pint \$.75
Quart 1.25
1/2-Gallon 2.25
Gallon 4.00

Flyosan

INSECT EXTERMINATOR

Kills Bugs wholesale—Harmless to Everything else

Copyright 1921 Colonial Chemical Corporation

Health and Thrift in the Home

Decorations, Icings and Fillings

For All Sorts of Cakes and Cookies

The Star's Household Expert Offers Washington Women Many Tested Recipes for Dainties—To Make Gingerbread and Jam Biscuits.

Frosted and decorated cakes and cookies, which are a great help in entertaining, are expensive to buy, but easy to make if one has a good standard cake recipe. The following recipe is an excellent one to use as a standard for small cakes, as it admits of many variations.

Take one-third cup of butter or butter substitute until soft and creamy. Add one cup of sugar gradually and when well blended stir in two egg yolks. Beat until smooth. Sift together two cups of pastry flour, two and one-half teaspoons of baking powder and one-eighth teaspoon of salt, add alternately with the milk to the egg mixture. Fold in the stiffly beaten whites of the two eggs and one teaspoon of any preferred flavoring extract. Bake in well greased small tins or in shallow cake pans in a hot oven for about fifteen minutes. Turn out to cool. Cut into any desired shape and cover with an icing and decoration.

Icing is not only decorative, but it is very useful. It adds to the flavor of cakes and cookies and keeps them fresh and moist, preserving them three or four times longer than when they are not increased in this all-tight covering. When it is necessary to make a cake economically, the icing adds richness and flavor. Uncooked icings are especially economical because they save time and labor.

To Make Icings.

Boiled Icing.—Mix one cup of sugar, one-eighth of a teaspoon of cream of tartar and one-third cup of boiling water and stir until the sugar is dissolved, then heat slowly to the boiling point and boil without stirring until a little of the mixture spins a long thread when dropped from a spoon; this takes about eight minutes. Remove at once from the fire and pour slowly into the stiffly beaten white of one egg, beating the mixture constantly. Flavor as desired and continue the beating until the icing is stiff enough to spread without running. If it gets too stiff, add a few drops of boiling water; if it is not stiff enough, cook over hot water until it grains around the edge and then beat again until nearly cold.

Uncooked Icing.—The uncooked icing is very easy to make and always successful. Mix together the white of one egg and one or two tablespoons of cold water, milk, coffee, or fruit juice, beat in stiff confectioner's sugar until the mixture is stiff enough to spread. The icing may be tinted with coloring and flavored to suit the taste. An excellent orange icing is made by using orange juice as the liquid and one-half teaspoon of grated orange rind for coloring and additional flavoring.

Garnishes for Cakes

If cakes or cookies are to be garnished after icing, cover them first with a thin layer of the uncooked icing and let it harden, then spread with a second layer and garnish as desired. The garnishing is not difficult. If a supply of coloring pastes and a variety of extruded colors are quickly prepared. The color pastes most in use are red, yellow and green. They are not expensive to buy and will last for years, as a very small amount is used at one time. A cake of sweet chocolate, shelled almonds, walnuts, pistachio nuts, candied orange peel, marshmallows, candied cherries, angelica, citron, crystallized rose or violet leaves, cocoanuts and small colored candies all help to make cakes and cookies more decorative and therefore better to eat.

Colored sugar is easy to make, and when sprinkled over a white or colored icing it is made by cutting a sheet of cake into small rounds, covering with a white icing and rolling in toasted chopped cocoanut. Use the dried cocoanut, spread it in a pan, sprinkle with a little milk or water to moisten it and with a little sugar. Bake in a moderate oven, stirring occasionally, until it is a golden brown. Cool and chop coarsely before putting it on the cakes.

Small Cakes for Parties and Special Occasion.—To make cakes for card parties, bake a rich cookie mixture in the form of hearts, ovals, apples and diamonds, or cut a thin sheet of plain cake into the same shapes. Ice the spaces and clubs with dark chocolate frosting, and the hearts and diamonds with icing colored red and flavored with strawberry. Blanched pistachio nuts and bits of candied cherries or tiny red candies may be used to make flowers or wreaths on cakes or cookies covered with a white icing, and bits of crystallized ginger or bits of glace

pineapple, pears or orange peel may be added to cakes with a plain icing.

Fillings for Small Cakes.

Small cakes of any shape may be inverted and part of the center removed with a sharp knife. Fill the cavity with whipped cream, jam, marmalade or cream filling, cover with a small piece of cake and ice all over with an icing flavored to blend with the cake, or the cakes may be inverted, a small piece of the center removed and the cake iced. When the mixture boils, sift in one-half cup of flour and beat vigorously, and when well blended, as it will be in about a minute, remove from the fire and add two eggs unbeaten, one at a time and very thoroughly. Shape the batter into a saucer-shaped tube on to a buttered baking sheet in balls about an inch in diameter. Bake in a moderate oven until firm. When cold open at one side and fill with jelly, jam or other filling. Decorate with icing.

Fruit-filled Tarts.—Sift together three cups of pastry flour and one-half teaspoon of salt, rub in two-thirds cup of lard or other shortening and add enough cold water to make a stiff dough, turn out on a floured board, knead very lightly and roll to one-fourth of an inch in thickness. Dot with one-fourth cup of butter cut in small pieces, sprinkle with flour and roll up like a jelly roll. Roll again to one-fourth inch in thickness, fold in three layers and chill thoroughly. Roll to one-eighth of an inch in thickness out to fit tart pans or inverted muffin pans and bake in a hot oven, or you can shape the pastry with a round, cookie cutter, remove the centers from two-thirds of the pieces and place two of the pieces on each whole circle. Moisten the edges and press them together. Bake in a hot oven for about fifteen minutes, then fill the centers with any kind of jelly or jam or canned fruit after the tarts have cooled. Apricot tarts are especially good. Line small fluted pans with tart pastry made as described above. Rub some drained, canned or stewed dried apricots through a fine strainer. To one cup of the pulp add two-thirds cup of sugar and one teaspoon of lemon juice. Cook, stirring constantly, until thick as marmalade, cool slightly, fill the tart pans with the apricot mixture and bake in a hot oven for about ten minutes.

Jam Biscuits.—Mix and sift two cups of flour, one-half teaspoon of salt, one tablespoon of sugar and four teaspoons of baking powder. Rub in four tablespoons of shortening and add enough milk or water to make rather a soft dough. Turn out on a floured board, knead for a minute until smooth, then roll out to one-fourth of an inch in thickness. Cut in two-inch squares and moisten the edges. Place a spoonful of any kind of jam in the lower half of each square and fold the upper half over to make a triangle or rectangle. Press the edges firmly together and bake in a hot oven for about fifteen minutes.

Brightens up the darkest day.
Simply cannot ever freeze.
Serve it almost any way—
Creamy, zesty—
New, Coated, Sanitary Wrapper
ANCRE
With the Genuine Roquefort Flavor
CHEESE
Made by SHARPLESS, Phila. ...

Maple Marshmallow Gingerbread.—Cream one-fourth cup of butter or butter substitute, add one cup of maple sirup, one well beaten egg, one-half cup of sour milk, two cups of flour, sifted with one-half teaspoon of soda and one-fourth teaspoon of ginger. When the gingerbread is taken from the oven cover it with marshmallows and place in the oven until the marshmallows are melted. This makes a delicious dessert. You can serve the plain gingerbread with portions of vanilla ice cream on top or with whipped cream.

Caviare Canapes.

Cut out with the cover of a one-pound baking powder tin six rounds from slices of rather stale bread and fry them in deep fat or saute them on a pan until they are a good brown color. Spread the slices with caviare and let cool. Meanwhile cream two tablespoons of butter and work into it one tablespoon of chopped parsley, one teaspoon of lemon juice and a seasoning of salt and pepper. Spread this lightly on the slices of bread, sprinkle with the caviare, then decorate each with whipped cream piped on through a pastry tube, and with very thin slices of lemon and chopped parsley. These may be used

for canapes at the beginning of a dinner or luncheon, or may be served with the fish course.

Pistachio Custard.

Add a pint of milk to two or three well beaten eggs, sweeten with a scant half-cup of sugar and stir into

this one ounce and one-half of pistachio nut, previously scalded, the skins rubbed off and the nuts ground very fine in the nut grinder. Cook the whole as for a soft custard and when thick add a few drops of spinach juice or green vegetable coloring matter until the mixture is delicately tinted green.

for canapes at the beginning of a dinner or luncheon, or may be served with the fish course.

Pistachio Custard.

Add a pint of milk to two or three well beaten eggs, sweeten with a scant half-cup of sugar and stir into

this one ounce and one-half of pistachio nut, previously scalded, the skins rubbed off and the nuts ground very fine in the nut grinder. Cook the whole as for a soft custard and when thick add a few drops of spinach juice or green vegetable coloring matter until the mixture is delicately tinted green.

Pistachio Custard.

Add a pint of milk to two or three well beaten eggs, sweeten with a scant half-cup of sugar and stir into

this one ounce and one-half of pistachio nut, previously scalded, the skins rubbed off and the nuts ground very fine in the nut grinder. Cook the whole as for a soft custard and when thick add a few drops of spinach juice or green vegetable coloring matter until the mixture is delicately tinted green.

Pistachio Custard.

Add a pint of milk to two or three well beaten eggs, sweeten with a scant half-cup of sugar and stir into

this one ounce and one-half of pistachio nut, previously scalded, the skins rubbed off and the nuts ground very fine in the nut grinder. Cook the whole as for a soft custard and when thick add a few drops of spinach juice or green vegetable coloring matter until the mixture is delicately tinted green.

Pistachio Custard.

Add a pint of milk to two or three well beaten eggs, sweeten with a scant half-cup of sugar and stir into

this one ounce and one-half of pistachio nut, previously scalded, the skins rubbed off and the nuts ground very fine in the nut grinder. Cook the whole as for a soft custard and when thick add a few drops of spinach juice or green vegetable coloring matter until the mixture is delicately tinted green.

Pistachio Custard.

Add a pint of milk to two or three well beaten eggs, sweeten with a scant half-cup of sugar and stir into

this one ounce and one-half of pistachio nut, previously scalded, the skins rubbed off and the nuts ground very fine in the nut grinder. Cook the whole as for a soft custard and when thick add a few drops of spinach juice or green vegetable coloring matter until the mixture is delicately tinted green.

Pistachio Custard.

Add a pint of milk to two or three well beaten eggs, sweeten with a scant half-cup of sugar and stir into

this one ounce and one-half of pistachio nut, previously scalded, the skins rubbed off and the nuts ground very fine in the nut grinder. Cook the whole as for a soft custard and when thick add a few drops of spinach juice or green vegetable coloring matter until the mixture is delicately tinted green.

Pistachio Custard.

Add a pint of milk to two or three well beaten eggs, sweeten with a scant half-cup of sugar and stir into

this one ounce and one-half of pistachio nut, previously scalded, the skins rubbed off and the nuts ground very fine in the nut grinder. Cook the whole as for a soft custard and when thick add a few drops of spinach juice or green vegetable coloring matter until the mixture is delicately tinted green.

Pistachio Custard.

Add a pint of milk to two or three well beaten eggs, sweeten with a scant half-cup of sugar and stir into

this one ounce and one-half of pistachio nut, previously scalded, the skins rubbed off and the nuts ground very fine in the nut grinder. Cook the whole as for a soft custard and when thick add a few drops of spinach juice or green vegetable coloring matter until the mixture is delicately tinted green.

Pistachio Custard.

Add a pint of milk to two or three well beaten eggs, sweeten with a scant half-cup of sugar and stir into

this one ounce and one-half of pistachio nut, previously scalded, the skins rubbed off and the nuts ground very fine in the nut grinder. Cook the whole as for a soft custard and when thick add a few drops of spinach juice or green vegetable coloring matter until the mixture is delicately tinted green.

Pistachio Custard.

Add a pint of milk to two or three well beaten eggs, sweeten with a scant half-cup of sugar and stir into

this one ounce and one-half of pistachio nut, previously scalded, the skins rubbed off and the nuts ground very fine in the nut grinder. Cook the whole as for a soft custard and when thick add a few drops of spinach juice or green vegetable coloring matter until the mixture is delicately tinted green.

Pistachio Custard.

Add a pint of milk to two or three well beaten eggs, sweeten with a scant half-cup of sugar and stir into

this one ounce and one-half of pistachio nut, previously scalded, the skins rubbed off and the nuts ground very fine in the nut grinder. Cook the whole as for a soft custard and when thick add a few drops of spinach juice or green vegetable coloring matter until the mixture is delicately tinted green.

Pistachio Custard.

Add a pint of milk to two or three well beaten eggs, sweeten with a scant half-cup of sugar and stir into

this one ounce and one-half of pistachio nut, previously scalded, the skins rubbed off and the nuts ground very fine in the nut grinder. Cook the whole as for a soft custard and when thick add a few drops of spinach juice or green vegetable coloring matter until the mixture is delicately tinted green.

Pistachio Custard.

Add a pint of milk to two or three well beaten eggs, sweeten with a scant half-cup of sugar and stir into

this one ounce and one-half of pistachio nut, previously scalded, the skins rubbed off and the nuts ground very fine in the nut grinder. Cook the whole as for a soft custard and when thick add a few drops of spinach juice or green vegetable coloring matter until the mixture is delicately tinted green.

Pistachio Custard.

Add a pint of milk to two or three well beaten eggs, sweeten with a scant half-cup of sugar and stir into

this one ounce and one-half of pistachio nut, previously scalded, the skins rubbed off and the nuts ground very fine in the nut grinder. Cook the whole as for a soft custard and when thick add a few drops of spinach juice or green vegetable coloring matter until the mixture is delicately tinted green.

Pistachio Custard.

Add a pint of milk to two or three well beaten eggs, sweeten with a scant half-cup of sugar and stir into

this one ounce and one-half of pistachio nut, previously scalded, the skins rubbed off and the nuts ground very fine in the nut grinder. Cook the whole as for a soft custard and when thick add a few drops of spinach juice or green vegetable coloring matter until the mixture is delicately tinted green.

Pistachio Custard.

Add a pint of milk to two or three well beaten eggs, sweeten with a scant half-cup of sugar and stir into

this one ounce and one-half of pistachio nut, previously scalded, the skins rubbed off and the nuts ground very fine in the nut grinder. Cook the whole as for a soft custard and when thick add a few drops of spinach juice or green vegetable coloring matter until the mixture is delicately tinted green.

Pistachio Custard.

Add a pint of milk to two or three well beaten eggs, sweeten with a scant half-cup of sugar and stir into

this one ounce and one-half of pistachio nut, previously scalded, the skins rubbed off and the nuts ground very fine in the nut grinder. Cook the whole as for a soft custard and when thick add a few drops of spinach juice or green vegetable coloring matter until the mixture is delicately tinted green.

Pistachio Custard.

Add a pint of milk to two or three well beaten eggs, sweeten with a scant half-cup of sugar and stir into

this one ounce and one-half of pistachio nut, previously scalded, the skins rubbed off and the nuts ground very fine in the nut grinder. Cook the whole as for a soft custard and when thick add a few drops of spinach juice or green vegetable coloring matter until the mixture is delicately tinted green.

Pistachio Custard.

Add a pint of milk to two or three well beaten eggs, sweeten with a scant half-cup of sugar and stir into

this one ounce and one-half of pistachio nut, previously scalded, the skins rubbed off and the nuts ground very fine in the nut grinder. Cook the whole as for a soft custard and when thick add a few drops of spinach juice or green vegetable coloring matter until the mixture is delicately tinted green.

Pistachio Custard.

Add a pint of milk to two or three well beaten eggs, sweeten with a scant half-cup of sugar and stir into

this one ounce and one-half of pistachio nut, previously scalded, the skins rubbed off and the nuts ground very fine in the nut grinder. Cook the whole as for a soft custard and when thick add a few drops of spinach juice or green vegetable coloring matter until the mixture is delicately tinted green.

Pistachio Custard.

Add a pint of milk to two or three well beaten eggs, sweeten with a scant half-cup of sugar and stir into

this one ounce and one-half of pistachio nut, previously scalded, the skins rubbed off and the nuts ground very fine in the nut grinder. Cook the whole as for a soft custard and when thick add a few drops of spinach juice or green vegetable coloring matter until the mixture is delicately tinted green.

Pistachio Custard.

Add a pint of milk to two or three well beaten eggs, sweeten with a scant half-cup of sugar and stir into

this one ounce and one-half of pistachio nut, previously scalded, the skins rubbed off and the nuts ground very fine in the nut grinder. Cook the whole as for a soft custard and when thick add a few drops of spinach juice or green vegetable coloring matter until the mixture is delicately tinted green.

Pistachio Custard.

Add a pint of milk to two or three well beaten eggs, sweeten with a scant half-cup of sugar and stir into

this one ounce and one-half of pistachio nut, previously scalded, the skins rubbed off and the nuts ground very fine in the nut grinder. Cook the whole as for a soft custard and when thick add a few drops of spinach juice or green vegetable coloring matter until the mixture is delicately tinted green.

Pistachio Custard.

Add a pint of milk to two or three well beaten eggs, sweeten with a scant half-cup of sugar and stir into

this one ounce and one-half of pistachio nut, previously scalded, the skins rubbed off and the nuts ground very fine in the nut grinder. Cook the whole as for a soft custard and when thick add a few drops of spinach juice or green vegetable coloring matter until the mixture is delicately tinted green.

Pistachio Custard.

Add a pint of milk to two or three well beaten eggs, sweeten with a scant half-cup of sugar and stir into

this one ounce and one-half of pistachio nut, previously scalded, the skins rubbed off and the nuts ground very fine in the nut grinder. Cook the whole as for a soft custard and when thick add a few drops of spinach juice or green vegetable coloring matter until the mixture is delicately tinted green.

Pistachio Custard.

Add a pint of milk to two or three well beaten eggs, sweeten with a scant half-cup of sugar and stir into

this one ounce and one-half of pistachio nut, previously scalded, the skins rubbed off and the nuts ground very fine in the nut grinder. Cook the whole as for a soft custard and when thick add a few drops of spinach juice or green vegetable coloring matter until the mixture is delicately tinted green.

Pistachio Custard.

Add a pint of milk to two or three well beaten eggs, sweeten with a scant half-cup of sugar and stir into

this one ounce and one-half of pistachio nut, previously scalded, the skins rubbed off and the nuts ground very fine in the nut grinder. Cook the whole as for a soft custard and when thick add a few drops of spinach juice or green vegetable coloring matter until the mixture is delicately tinted green.

Pistachio Custard.

Add a pint of milk to two or three well beaten eggs, sweeten with a scant half-cup of sugar and stir into

this one ounce and one-half of pistachio nut, previously scalded, the skins rubbed off and the nuts ground very fine in the nut grinder. Cook the whole as for a soft custard and when thick add a few drops of spinach juice or green vegetable coloring matter until the mixture is delicately tinted green.

Pistachio Custard.

Add a pint of milk to two or three well beaten eggs, sweeten with a scant half-cup of sugar and stir into

this one ounce and one-half of pistachio nut, previously scalded, the skins rubbed off and the nuts ground very fine in the nut grinder. Cook the whole as for a soft custard and when thick add a few drops of spinach juice or green vegetable coloring matter until the mixture is delicately tinted green.

Pistachio Custard.

Add a pint of milk to two or three well beaten eggs, sweeten with a scant half-cup of sugar and stir into

this one ounce and one-half of pistachio nut, previously scalded, the skins rubbed off and the nuts ground very fine in the nut grinder. Cook the whole as for a soft custard and when thick add a few drops of spinach juice or green vegetable coloring matter until the mixture is delicately tinted green.

Pistachio Custard.

Add a pint of milk to two or three well beaten eggs, sweeten with a scant half-cup of sugar and stir into

this one ounce and one-half of pistachio nut, previously scalded, the skins rubbed off and the nuts ground very fine in the nut grinder. Cook the whole as for a soft custard and when thick add a few drops of spinach juice or green vegetable coloring matter until the mixture is delicately tinted green.

Pistachio Custard.

Add a pint of milk to two or three well beaten eggs, sweeten with a scant half-cup of sugar and stir into

this one ounce and one-half of pistachio nut, previously scalded, the skins rubbed off and the nuts ground very fine in the nut grinder. Cook the whole as for a soft custard and when thick add a few drops of spinach juice or green vegetable coloring matter until the mixture is delicately tinted green.

Pistachio Custard.

Add a pint of milk to two or three well beaten eggs, sweeten with a scant half-cup of sugar and stir into

this one ounce and one-half of pistachio nut, previously scalded, the skins rubbed off and the nuts ground very fine in the nut grinder. Cook the whole as for a soft custard and when thick add a few drops of spinach juice or green vegetable coloring matter until the mixture is delicately tinted green.

Pistachio Custard.

Add a pint of milk to two or three well beaten eggs, sweeten with a scant half-cup of sugar and stir into

this one ounce and one-half of pistachio nut, previously scalded, the skins rubbed off and the nuts ground very fine in the nut grinder. Cook the whole as for a soft custard and when thick add a few drops of spinach juice or green vegetable coloring matter until the mixture is delicately tinted green.

Pistachio Custard.

Add a pint of milk to two or three well beaten eggs, sweeten with a scant half-cup of sugar and stir into

this